



RESERVA MERLOT 2014



VINTAGE	2014
VARIETY	100 % Merlot
APPELLATION	Finca La Colonia Luján de Cuyo, Mendoza, Argentina.
VINEYARD	Height 1100 mts (3608 ft) above sea level Age Between 30 and 50 years Vine density 3.500 vines/ha (1417 vines/acre) Yield 6 tns/ha (2,4 tns/acre)
HARVEST	Manual in 20 kg cases Hand selection of berries
FERMENTATION	Cold Maceration 5 days between 8 and 10 ° C (46 – 50° F) Fermentation (selected yeasts) 7 days at 25 ° C (77° F) Maceration 25 to 30 days at 20 ° C (68° F) Malolactic Fermentation 100 % natural
AGEING	Oak Barrel 100 %, 12 months in first and second use french oak barrels Bottle 10 months before release
WINEMAKER	
COMMENTS	Intense ruby-red colour. Wide range of aromas including ripe fruit, species and coffee. Unctuous on the palate. Excellent concentration.
DRINKABILITY	8 years
TECHNICAL INFORMATION	Alcohol 14° Total Acidity 5,06 PH 3,8 Reductive Sugar 2,81

